



# The Eastonian

Banquets & Conventions

## Gold Wedding Package

A Five Hour Wedding Reception Package

### Cold Hors d'oeuvres:

Fresh crudité with assorted dips  
Domestic Cheeses & Cracker Display

### Hot Hors d'oeuvres: (select two)

Vegetable Spring Rolls  
Chicken Lemongrass Potstickers  
Siracha Chicken Meatballs  
Cocktail Franks en Croute  
Honey Siracha Meatballs  
Spanakopita  
Sesame Chicken Skewers

### First Course: (select one)

Served with Assorted Breads

Mixed Field Green Salad—  
Medley of Romaine, Baby Spinach, & Field  
Greens topped with Cucumber, Carrot, &  
Croutons with our House Balsamic Dressing  
  
Caesar Salad—  
Classic Romaine topped with Croutons &  
Parmesan Cheese with our Creamy Caesar Dressing

### Bar Service:

Four Hour House Open Bar  
(closed 30 min during dinner & 30 prior to end)

Champagne Toast—during Reception Formalities

### Entrée: (select two)

Served with Chef's Choice of Starch & Vegetable

#### **Chicken:**

Picatta – Breast of Chicken in a lemon cream caper sauce  
Caprese – Breast of Chicken topped with Tomato,  
Mozzarella, & Fresh Basil  
Marsala—A True Tradition of Grilled Chicken Breast & our  
House Mushroom Marsala Demi  
Rosemary—Breast of Chicken served with a Rosemary  
infused Burre Blanc Sauce

#### **Beef:**

Top Sirloin – Top Round of Beef thinly sliced and topped  
with a rich Rosemary Demi-Glaze  
Bourbon Beef—Slow Roasted and glazed with our Chef's  
Decadent Bourbon Sauce

#### **Seafood:**

Parmesan Encrusted Cod—Fresh Filet topped with  
Parmesan Cheese & Crumbs and cooked to Perfection

#### **Pork:**

Tenderloin—Slow Roasted & topped with White Wine Demi  
Grilled Bone-in Chop—Delicately prepared Pork Chop topped  
with White Wine Demi Glaze

Dessert: Your own provided Wedding Cake cut & served  
with our Complete Coffee Service